



Pulled Pork Soft Tacos

SERVES: 4 | TOTAL TIME: 17 MINUTES

INGREDIENTS

- 3 ½ cups (525 g) pulled pork (see [Easy Slow Cooker Pulled Pork](#) recipe)
- 10 mini flour tortillas
- 1 ripe medium avocado
- 1 tablespoon lime juice
- ½ Iceberg lettuce, shredded
- 200 g grape tomatoes, quartered
- ⅓ cup sour cream

To Serve:

- Tomato salsa
- Grated tasty cheese
- Coriander leaves
- Lime wedges

DIRECTIONS

1. Heat oil in a large frying pan over medium heat. Brown pork in batches, tossing often, until golden. Transfer to a plate lined with paper towel.
2. Add garlic and ginger to the pan and cook, stirring, for a minute or until fragrant. Add soy sauce, Chinese cooking wine and brown sugar to the pan. Bring to the boil, stirring until sugar dissolves, over medium heat.
3. Pour soy mixture into the slow cooker. Add pork, sesame oil, cinnamon sticks and star anise. Stir to combine. Cover and cook on high for 3 hours.
4. Add shiitake mushrooms. Cover and cook for 30 minutes. Toss through oyster mushrooms and cook for 10 minutes until just tender. Sprinkle with coriander leaves and serve with steamed jasmine rice.